

Groups, Catering & Special Events

The award-winning Michael's On East organization is proud to serve as the official culinary partner for Marie Selby Botanical Gardens.

Michael's Events & Catering is the exclusive caterer for all events celebrated at Selby Gardens. For groups touring the Gardens, a special menu and other accommodations are offered.

Choose to dine as a group in the café, outside under the banyans or in your own special spot in the Gardens.

Continental breakfast, large group coffees (up to 300 people), boxed lunches or an afternoon reception with light appetizers and beer, wine or champagne can all be arranged.

To learn more about hosting a special event, call 941.366.5731, email catering@selby.org or visit selby.org.

**Selby House Café
is proudly operated by
Michael's On East.**

We invite you to also
join us at Sarasota's
Only AAA Four Diamond
Award Restaurant:



1212 East Ave South
Sarasota, FL 34239
941.366.0007
www.bestfood.com

Contemporary Fine Dining
Steaks * Chops * Seafood
Happy Hour * Live Music



MENU

Salad | Paninis
Pizzas | Wraps
Grain Bowls
Sweets & Snacks
Vegetarian & Gluten-Free
Options

Soft Drinks | Coffee
Beer | Wine

Open Daily
10 am – 5 pm

Daily Specials

\$6.50

Garden Quiche of the Day

Chef's Market Soup of the Day

Salads & Grain Bowls

Selby Grain Bowl \$11.00

Quinoa & Tabouleh Salad, Chick Peas, Roasted Cauliflower, Golden Raisins, Queen Apples, Baby Kale, Edamame & Signature Garden Vinaigrette
- *Gluten Free*

Asian Grain Bowl \$11.00

Teriyaki Grilled Chicken, Tri-Color Baby Peppers, Red Lentils, Farro, Spicy Sunflower Seeds, Boiled Egg, Artisan Lettuce & Lime-Cilantro Sweet Soy Vinaigrette

Classic Tuna Niçoise \$13.00

White Tuna with Hard Boiled Eggs, Roasted Haricot Verts & Red Skin Potatoes, Assorted Olives, Heirloom Cherry Tomatoes, Roasted Red Peppers & Shaved Red Onion and Boston Lettuce with Classic French Dijon Vinaigrette - *Gluten Free*

Simple Choices

\$6.50

Peanut Butter & Jelly Grilled Cheese

Sandwiches & Wraps

\$10.00

Pressed Muffaletta Sandwich

Mortadella, Salami, Capicola, Aged Provolone & Roasted Olive Gardiniera
Served on a Ciabatta Roll

Garden Baguette

Herb Brie Cheese and Granny Smith Apples Baby Arugula, Pickled Onion and Tomato Jam on a French Baguette

Croque-Monsieur

Boar's Head Honey Ham, Gruyere & Bechamel Sauce on Country White Bread

Tarragon Turkey Wrap

Havarti Cheese, Organic Greens, Sprouts, Caramelized Onions & Tarragon Mayonnaise
Served in a Sundried Tomato Wrap

Rainforest Wrap

Hummus, Baby Kale, Spelt Berry Salad, Roasted Heirloom Carrot, and Summer Broccoli Slaw served in a Spinach Wrap

Baked Goods

Brownies & Assorted Cookies \$3.50

Londoloz Crunchies \$4.50

Buttery Coconut Bark with Rolled Oats

Breakfast Bread \$5.00

Apricots, Walnuts, Golden Raisins & Dates

Granola Bars \$2.50

Dried Cranberries, Rolled Oats, Walnuts & Pumpkin Seeds

Trail Mix \$6.50

Variety of Nuts & Dried Fruits - *Gluten Free*

Pizza

\$10.00

Italian Pepperoni Pizza

Tre Formaggio Pizza

Sides

Tuna Salad \$6.00 - *Gluten Free*

Seasonal Fruit Salad \$5.00

- *Gluten Free*

Quinoa Tabouleh \$5.00

Snack Pack \$6.50

Sliced Apple, Baby Carrots, Pretzels & Hummus